



CHEF'S
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CREATIVE CULINARY SOLUTIONS



Buffalo Chicken Spring Roll

Buffalo-Style Chicken, Celery, Carrots and Housemade Dressing wrapped in a Spring Roll Skin

PRODUCT SPECIFICATIONS

Product ID 1002
Case Count 100
Shelf Life 365 days

Ingredients

Spring Roll Skin: Wheat Flour (48%), Water, Coconut Oil, Salt.

Filling: Chicken (chicken breast and thigh cooked in water, hot sauce (aged cayenne red pepper, vinegar, water, salt and garlic powder), spices), Dressing (sour cream (cultured cream, enzyme), mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA (used to protect quality, natural flavor), vinegar, contains 2% or less of the following: dill, sugar, spices, chive, mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), salt, Worcestershire sauce (distilled vinegar, molasses, corn syrup, water, salt, caramel color, sugar, spices, anchovy puree, natural flavor (contains soy) and tamarind)), Hot Sauce (hot sauce (aged cayenne red pepper, vinegar, water, salt and garlic powder), butter (pasteurized cream, natural flavorings), brown sugar, vinegar), Celery, Carrot, Egg, Contains 2% or Less of the Following: Spices.



Allergens

Contains: Dairy, Eggs, Wheat, Fish, Tree Nuts



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until skin is golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts	
Serving Size	1 ea
Servings Per Container	100
Amount Per Serving	
Calories 80	Calories From Fat 35
% Daily Value	
Total Fat 4.5g	6%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 2g	
Cholesterol 25 mg	8%
Sodium 330mg	14%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	1%
Sugars 1g	
Protein 4g	
Vitamin A 10%	Vitamin C 8%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	





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108623951004

Chicken Quesadilla

Sautéed Chicken, Peppers, Onions, Garlic, and Lime-Chipotle Crème stuffed in a Tortilla Cornucopia

PRODUCT SPECIFICATIONS

Product ID 1004
Case Count 100
Shelf Life 365 days

Ingredients

Tortilla: Enriched Malted Flour (wheat flour, malted barley flour, niacin, iron, potassium bromate, thiamin mononitrate, riboflavin, folic acid), Water, Vegetable Shortening (interesterified soybean oil, fully hydrogenated soybean oil), Contains less than 2% of each of the following: Sugar, Salt, Baking Powder (sodium bicarbonate, corn starch, sodium aluminum sulfate, calcium sulfate), Monoglycerides with BHT and Citric Acid (preservatives), Vital Wheat Gluten, Sodium Metabisulfite, Corn Starch, Microcrystalline Cellulose, Dicalcium Phosphate.

Filling: Chicken Meat (breast and thigh), Peppers, Onions, Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch & powdered cellulose (added to prevent caking), Cream Cheese (pasteurized milk and cream, cheese cultures, salt, stabilizers (carbo bean and/or xanthan and/or guar gum), Sour Cream (cultured cream, enzyme), Contains 2% or Less of the Following: Breadcrumbs (wheat flour, contains 2% or less of the following: sugar, yeast, soybean oil, salt), Canola Oil, Garlic, Spices, Salt, Worcestershire Sauce (distilled vinegar, molasses, corn syrup, water, salt, caramel color, sugars, spices, anchovy puree, natural flavor (contains soy and tamarind), Lime Juice, Sugar.



Allergens

Contains: Wheat, Milk, Fish, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place on paper-lined sheet pan and bake in a preheated 375-400°F convection oven for 10-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 80	Calories From Fat 25
% Daily Value	
Total Fat 3g	4%
Saturated Fat 1g	4%
Trans Fat 0g	
Polyunsaturated Fat .5g	
Monounsaturated Fat 1g	
Cholesterol 10 mg	3%
Sodium 150mg	6%
Total Carbohydrate 9g	3%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 4g	
Vitamin A 4%	Vitamin C 15%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	





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108623951008

Smoked Chicken & Leek in Puff Pastry

Smoked Chicken, Braised Leek, Garlic and Herb Boursin Cheese wrapped in flaky Puff Pastry

PRODUCT SPECIFICATIONS

Product ID 1008
Case Count 100
Shelf Life 365 days

Ingredients

Pastry: Puff Pastry (enriched bleach flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness), vitamin A palmitate), Water, Contains 2% or Less of the Following: Monocalcium Phosphate, Salt, Yellow Color Blend (wheat starch, soybean oil, annatto and turmeric extract).

Filling: Smoked Chicken (cured with sodium lactate, sugar, and salt, sodium, phosphate, sodium ascorbate, and sodium nitrite), Leeks, Cream Cheese (pasteurized, cultured milk and cream, whey, salt, xanthan, locust bean and/or guar gum), Eggs, Contains 2% or Less of the Following: Garlic, Boursin Cheese (cultured pasteurized milk and cream, granulated garlic, salt, white pepper, parsley, dried chives), Canola Oil, Spices, Salt.



Allergens

Contains: Wheat, Soy, Dairy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, bake on paper-lined sheet pan in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving	
Calories 120	Calories From Fat 70
% Daily Value	
Total Fat 8g	12%
Saturated Fat 2.5g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4g	
Cholesterol 10 mg	3%
Sodium 130mg	5%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	1%
Sugars 0g	
Protein 3g	
Vitamin A 2%	Vitamin C 2%
Calcium 2%	Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.





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108623951009

Mini Chicken Wellington

Seasoned Chicken Breast and Mushroom Duxelles wrapped in a flaky Puff Pastry

PRODUCT SPECIFICATIONS

Product ID 1009
Case Count 100
Shelf Life 365 days

Ingredients

Pastry: Puff Pastry (enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness) vitamin A palmitate), Water, Contains 2% or Less of the Following: Monocalcium Phosphate, Salt, Yellow Color Blend (wheat starch, soybean oil, annatto and turmeric extract).

Filling: Chicken Breast (raw), Mushroom Duxelles (mushrooms, onion, white wine, breadcrumbs (flour (enriched wheat flour, enzyme, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, sugar, yeast), garlic), contains 2% or less of the following: salt, spice, thyme), Eggs, Paprika as Garnish.



Allergens

Contains: Wheat, Eggs



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place on paper-lined sheet pan and bake in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts	
Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 100	Calories From Fat 50
% Daily Value	
Total Fat 6g	9%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 3.5g	
Cholesterol 10 mg	3%
Sodium 75mg	3%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	2%
Sugars 0g	
Protein 4g	
Vitamin A 2%	Vitamin C 2%
Calcium 0%	Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.





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108623951012

Coconut Chicken Tender

Hand-Cut Chicken Tenders dipped in Coconut Batter and coated with shaved Coconut

PRODUCT SPECIFICATIONS

Product ID 1012
Case Count 100
Shelf Life 365 days

Ingredients

Chicken Tenders, Egg, Coconut (desiccated coconut processed with sugar, water, propylene glycol and salt, sodium metabisulfite added as preservative), Breadcrumbs, (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid), Coconut Milk (coconut milk, water, polysorbate 60 (emulsifier), guar gum (thickener), sodium carboxy methyl-cellulose (stabilizer), sodium metabisulfite (preservative)), Contains 2% or Less of the Following: Corn Flour (yellow corn), Salt, Spice.



Allergens

Contains: Wheat, Egg, Tree Nuts, Corn



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 350°F oil for 5-7 minutes or until product is golden brown. Place on paper-lined sheet pan and continue to bake in preheated 375°F convection oven until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 110	Calories From Fat 35
% Daily Value	
Total Fat 4g	6%
Saturated Fat 2.5g	11%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat .5g	
Cholesterol 50 mg	17%
Sodium 100mg	4%
Total Carbohydrate 9g	3%
Dietary Fiber 1g	3%
Sugars 3g	
Protein 11g	
Vitamin A 2%	Vitamin C 2%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	





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108623951013

Chicken Skewer

Hand-Cut Chicken Breast on a wooden skewer

PRODUCT SPECIFICATIONS

Product ID 1013
Case Count 100
Shelf Life 365 days

Ingredients

Chicken Breast (raw).



Allergens

This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Once product is thawed under refrigeration, oil and season skewer accordingly. Grill or pan fry until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving

Calories 70 Calories From Fat 10

% Daily Value

Total Fat 1g 1%

Saturated Fat 0g 1%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 35 mg 12%

Sodium 40mg 2%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 15g

Vitamin A 0% Vitamin C 2%

Calcium 2% Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.





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108623951015

Chicken, Ham & Cheese in Puff Pastry

Chicken Breast, Sliced Ham and Swiss Cheese wrapped in flaky Puff Pastry

PRODUCT SPECIFICATIONS

Product ID 1015
Case Count 100
Shelf Life 365 days

Ingredients

Pastry: Puff Pastry (enriched bleach flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness) vitamin A palmitate), water, contains 2% or less of each of the following: monocalcium phosphate, salt, yellow color blend (wheat starch), soybean oil, annatto and turmeric extract)

Filling: Chicken breast (raw), Ham (cured with water, salt, dextrose, contains 2% or less of sodium phosphates, potassium lactate, potassium acetate, sodium diacetate, sodium erythorbate, sodium nitrite), Swiss Cheese (pasteurized milk, culture, salt, enzymes),



Allergens

Contains: Wheat, Soy, Milk



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, bake on paper-lined sheet pan in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 140	Calories From Fat 70
% Daily Value	
Total Fat 8g	13%
Saturated Fat 2.5g	11%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
Cholesterol 20 mg	6%
Sodium 160mg	7%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	1%
Sugars 0g	
Protein 7g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	





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108623951013

Beef Skewer

Hand-Cut Beef Tenderloin on a wooden skewer

PRODUCT SPECIFICATIONS

Product ID 2001
Case Count 100

Ingredients

Beef Tenderloin (raw)



Allergens

This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Once product is thawed under refrigeration, oil and season skewer accordingly. Grill or pan fry until internal temperature reaches 155°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics





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108623952003

Cuban Spring Roll

Roasted Pork, Ham, Swiss Cheese, Dill Pickles and Mustard Sauce wrapped in a Spring Roll Skin

PRODUCT SPECIFICATIONS

Product ID 2003
Case Count 100
Shelf Life 365 days

Ingredients

Spring Roll Skin: Wheat Flour (48%), Water, Coconut Oil, Salt.

Filling: Roasted Pork (pork, canola oil, mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), Salt, Spices, Rosemary, thyme), Swiss Cheese (pasteurized milk, culture, salt, enzymes), Ham (cured with water, dextrose, salt, brown sugar, sodium phosphate, sodium erythorbate, sodium nitrite, smoke flavoring), Pickles (cucumbers, water, salt, vinegar, calcium chloride, sodium benzoate (as a preservative), natural flavorings and spices), Mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA (used to protect quality, natural flavor), Mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), Contains 2% or Less of the Following: Eggs, Salt, Sugar, Spices, and Dusted with Flour to Prevent Sticking (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid).



Allergens

Contains: Wheat, Eggs, Dairy, Tree Nuts



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 375-400°F oil for 7-12 minutes or until golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving

Calories 130 Calories From Fat 60

% Daily Value

Total Fat 7g 10%

Saturated Fat 2g 10%

Trans Fat 1.5g

Polyunsaturated Fat 9g

Monounsaturated Fat 11g

Cholesterol 25 mg 8%

Sodium 520mg 22%

Total Carbohydrate 7g 2%

Dietary Fiber 0g 2%

Sugars 1g

Protein 8g

Vitamin A 2% Vitamin C 0%

Calcium 6% Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.





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108623952004

Bacon Wrapped Beef & Blue Cheese Meatball

Seasoned Ground Beef and Blue Cheese wrapped with Applewood Smoked Bacon

PRODUCT SPECIFICATIONS

Product ID 2004
Case Count 100
Shelf Life 365 days



Ingredients

Ground Beef, Bacon (cured with water, salt, sugar, smoke flavoring, sodium erythorbate, sodium phosphate, sodium nitrite), Blue Cheese (pasteurized milk, cheese culture, salt enzyme), Cellulose Powder (to prevent caking), Natamycin (to protect flavor), Eggs, Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Salt, Spices.

Allergens

Contains: Dairy, Wheat, Eggs, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, bake on wire rack in a preheated 350°F convection oven for 8-10 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

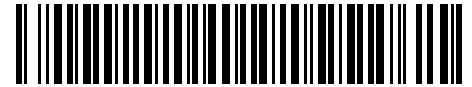
Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 130	Calories From Fat 100
% Daily Value	
Total Fat 11g	17%
Saturated Fat 4.5g	20%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
Cholesterol 30 mg	9%
Sodium 230mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 5g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	





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108623952005

Beef Empanada

Seasoned Ground Beef and Cheddar Cheese wrapped in flaky Dough

PRODUCT SPECIFICATIONS

Product ID 2005
Case Count 100

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Water, Lard (BHA, BHT, citric acid added as preservative), Butter (pasteurized cream, natural flavorings), Malt Syrup, Salt.

Filling: Beef, Demi-Glace (beef stock, flour, butter, tomato paste, salt, spices), Onion, Mushrooms, Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Celery, Carrot, Contains 2% or Less of the Following: Garlic, Peppers, Spices, Paprika, Salt.



Allergens

Contains: Dairy, Gluten/Wheat, Eggs



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Deep Fry (preferred method)

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown and internal temperature reaches 165°F. If dough is cooked before filling is hot, place on paper-lined sheet pan and continue to bake until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

Convection Oven

From frozen, place on paper-lined sheet pan, apply egg wash and bake in a preheated 375-400°F convection oven for 10-12 minutes or until dough is cooked and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics





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108623952007

Mini Beef Wellington

Beef Tenderloin and Mushroom Duxelles wrapped in a flaky Puff Pastry

PRODUCT SPECIFICATIONS

Product ID 2007
Case Count 100
Shelf Life 365 days

Ingredients

Pastry: Puff Pastry (enriched bleach flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness) vitamin A palmitate), Water, Contains 2% or Less of the Following: Monocalcium Phosphate, Salt, Yellow Color Blend (wheat starch), soybean oil, annatto and turmeric extract).

Filling: Beef Tenderloin (raw), Mushroom Duxelles (mushrooms, onion, white wine, breadcrumbs (flour (enriched wheat flour, enzyme, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, sugar, yeast), garlic), contains 2% or less of the following: salt, spice, thyme), Eggs, Black Pepper as Garnish.



Allergens

Contains: Wheat, Eggs, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place on paper-lined sheet pan and bake in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 110	Calories From Fat 60
% Daily Value	
Total Fat 7g	11%
Saturated Fat 2g	9%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 3.5g	
Cholesterol 10 mg	3%
Sodium 65mg	3%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	2%
Sugars 0g	
Protein 3g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	





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108623952012

Reuben Spring Roll

Corned Beef, Swiss Cheese, Sauerkraut and Housemade Russian Dressing wrapped in a Spring Roll Skin

PRODUCT SPECIFICATIONS

Product ID 2012
Case Count 100
Shelf Life 365 days

Ingredients

Spring Roll Skin: Wheat Flour (48%), Water, Coconut Oil, Salt.

Filling: Corned Beef (cured with water, salt sugar, sodium phosphate, sodium erithorbate, sodium nitrite and flavoring), Swiss Cheese (pasteurized milk, culture, salt, enzymes), Sauerkraut (sauerkraut, water, salt), Mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA [used to protect quality, natural flavor]), Ketchup (tomato concentrate, high fructose corn syrup, vinegar, corn syrup, salt, onion powder, spice, natural flavors), Contains 2% or Less of the Following: Cucumber, Salt, Sugar, Lemon Juice, Spices, Worcestershire Sauce (distilled vinegar, molasses, corn syrup, water, salt, carmel color, sugar, spices, anchovy puree, natural flavor [contains soy] and tamarind).



Allergens

Contains: Wheat, Egg, Milk, Fish, Soy, Tree Nuts



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 375-400°F oil for 7-12 minutes or until golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving

Calories 130 Calories From Fat 60

% Daily Value

Total Fat 7g 10%

Saturated Fat 2g 10%

Trans Fat 1.5g

Polyunsaturated Fat 9g

Monounsaturated Fat 11g

Cholesterol 25 mg 8%

Sodium 520mg 22%

Total Carbohydrate 7g 2%

Dietary Fiber 0g 2%

Sugars 1g

Protein 8g

Vitamin A 2% Vitamin C 0%

Calcium 6% Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.





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108623952015

Beef Satay

Hand-Cut Beef Flank Steak on a wooden skewer

PRODUCT SPECIFICATIONS

Product ID 2015
Case Count 100
Shelf Life 365 days

Ingredients

Beef Flank Steak (raw)



Allergens

This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Once product is thawed under refrigeration, oil and season skewer accordingly. Grill or pan fry until internal temperature reaches 155°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving

Calories 50 Calories From Fat 25

% Daily Value

Total Fat 2.5g 4%

Saturated Fat 1g 5%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 1g

Cholesterol 15 mg 6%

Sodium 25mg 1%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 7g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.





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108623953021

Shrimp Empanada

Shrimp Sautéed with Peppers, Onions and Garlic mixed with Fresh Cilantro, Monterey Jack and Cheddar, wrapped in flaky Housemade Empanada Dough

PRODUCT SPECIFICATIONS

Product ID 3021
Case Count 100
Shelf Life 365 days

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Water, Lard (BHA, BHT, citric acid added as preservative), Butter (pasteurized cream, natural flavorings), Malt Syrup, Salt.

Filling: Shrimp (may contain sulfites), Monterey Jack Cheese (pasteurized milk, cheese cultures, salt, enzymes), Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (vegetable color) potato starch and powdered cellulose added to prevent caking), Peppers, Onion, Contains 2% or Less of the Following: Garlic,



Allergens

Contains: Milk, Wheat, Eggs, Shellfish



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown. Then placed on a paper-lined sheet pan and continue to bake until internal temperature reaches 150°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 80	Calories From Fat 35
% Daily Value	
Total Fat 4g	6%
Saturated Fat 2g	8%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1.5g	
Cholesterol 25 mg	9%
Sodium 125mg	5%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	2%
Sugars 0g	
Protein 4g	
Vitamin A 4%	Vitamin C 4%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	



CHEF'S
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108623954000

Stuffed Peppadew Peppers

Hand-Breaded Peppadew Peppers stuffed with Goat Cheese and Herbs

PRODUCT SPECIFICATIONS

Product ID 4000
Case Count 100
Shelf Life 365 days

Ingredients

Peppadew Peppers (sweet piquante peppers, water, sugar, vinegar, salt, citric acid, ascorbic acid, calcium chloride), Goat Cheese (pasteurized goat milk, salt, cheese cultures, enzymes, contains milk), Cream Cheese (pasteurized milk and cream, cheese cultures, salt, stabilizers (carbo bean and/or xanthan and or guar gum), Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Eggs, Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid), Fresh Herbs (chive, dill), Corn Flour, Salt, Spice.

Allergens

Contains: Wheat, Eggs, Milk



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 375-400°F oil for 5-7 minutes or until golden brown and filling is hot. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics



Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving
Calories 60 **Calories From Fat 20**

% Daily Value

Total Fat 2g 3%

Saturated Fat 1g 5%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 10 mg 3%

Sodium 65mg 3%

Total Carbohydrate 8g 3%

Dietary Fiber 1g 4%

Sugars 4g

Protein 2g

Vitamin A 4% Vitamin C 30%

Calcium 4% Iron 2%

* Percent Daily Values are based on a 2000 calorie diet.



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108623954002

Vegetable Quesadilla

Sautéed Peppers, Onions, Garlic, Herbs and a blend of Shredded Cheeses stuffed in a Tortilla Cornucopia

PRODUCT SPECIFICATIONS

Product ID 4002
Case Count 100
Shelf Life 365 days

Ingredients

Tortilla: Enriched Malted Flour (wheat flour, malted barley flour, niacin, iron, potassium bromate, thiamin mononitrate, riboflavin, folic acid), Water, Vegetable Shortening (interesterified soybean oil, fully hydrogenated soybean oil), Contains Less Than 2% of the Following: Sugar, Salt, Baking Powder (sodium bicarbonate, corn starch, sodium aluminum sulfate, calcium sulfate), Monoglycerides with BHT & Citric Acid (Preservatives), Vital Wheat Gluten, Sodium Metabisulfite, Corn Starch, Microcrystalline Cellulose, Dicalcium Phosphate.

Filling: Peppers (red, green, yellow), Onion, Tomato, Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Mozzarella Cheese (pasteurized milk, cheese cultures, salt, enzymes), Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Garlic, Contains 2% or Less of the Following: Cilantro, Chive, Salt, Spices.

Allergens

Contains:Wheat, Soy, Milk



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place on paper-lined sheet pan and bake in a preheated 375-400°F convection oven for 10-12 minutes or until internal temperature reaches 150°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics



Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving
Calories 70 **Calories From Fat 25**

	% Daily Value
Total Fat 2.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 5 mg	2%
Sodium 150mg	6%
Total Carbohydrate 9g	3%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 3g	
Vitamin A 6%	Vitamin C 20%
Calcium 6%	Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.



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108623954003

Boursin Stuffed Artichoke

Hand-Breaded Artichoke stuffed with Boursin Cheese

PRODUCT SPECIFICATIONS

Product ID 4003
Case Count 100
Shelf Life 365 days

Ingredients

Artichoke, Cream Cheese, (pasteurized, cultured milk and cream, whey, salt, xanthan, locust bean and/or guar gum), Boursin cheese, (cultured pasteurized milk and cream, granulated garlic, salt, white pepper, parsley, dried chives), Water, Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Corn Flour, Eggs, Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Milk, Salt, Spice.



Allergens

Contains: Eggs, Wheat, Dairy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, deep fry in preheated 350-375°F oil until golden brown. Place partially fried artichokes on paper-lined sheet pan and continue to bake in a preheated 350°F convection oven for 5-7 minutes or until filling is hot. Let rest 10-15 minutes before service. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 45	Calories From Fat 10
% Daily Value	
Total Fat 1.5g	2%
Saturated Fat 1.5g	6%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 10 mg	3%
Sodium 105mg	4%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	5%
Sugars 1g	
Protein 2g	
Vitamin A 2%	Vitamin C 4%
Calcium 2%	Iron 2%
* Percent Daily Values are based on a 2000 calorie diet.	



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108623954039

Vegetable Empanada

Onions, Peppers, Tomatoes, Cilantro and a Three-Cheese Blend wrapped in flaky housemade Dough

PRODUCT SPECIFICATIONS

Product ID 4039
Case Count 100
Shelf Life 365 days

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Water, Vegetable Shortening (partially hydrogenated soybean oil and hydrogenated cottonseed oil), Butter (pasteurized cream, natural flavorings), Malt Syrup, Salt.

Filling: Peppers, Onion, Tomato, Monterey Jack Cheese (pasteurized milk, cheese cultures, salt, enzymes), Cheddar cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Mozzarella Cheese (cultured pasteurized milk, salt and enzymes), Contains 2% or Less of the Following: Eggs, Cilantro, Garlic, Chive, Canola oil, Salt, Spices.



Allergens

Contains: Milk, Wheat, Egg, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Deep Fry (preferred method)

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown and internal temperature reaches 150°F. If dough is cooked before filling is hot, place on paper-lined sheet pan and continue to bake until internal temperature reaches 150°F. Let rest 10-15 minutes before serving. Discard all leftovers.

Convection Oven

From frozen, place on paper-lined sheet pan, apply egg wash and bake in a preheated 375-400°F convection oven for 10-12 minutes or until dough is cooked and internal temperature reaches 150°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving		% Daily Value
Calories 80	Calories From Fat 35	
		% Daily Value
Total Fat 4g		6%
Saturated Fat 2g		9%
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 1.5g		
Cholesterol 5 mg		2%
Sodium 95mg		4%
Total Carbohydrate 9g		3%
Dietary Fiber 1g		3%
Sugars 0g		
Protein 2g		
Vitamin A 8%	Vitamin C 30%	
Calcium 4%	Iron 4%	

* Percent Daily Values are based on a 2000 calorie diet.



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108623954047

Black Bean Empanada

Black Beans, Vegetables and Cheese wrapped in flaky Housemade Empanada Dough

PRODUCT SPECIFICATIONS

Product ID 4047
Case Count 100
Shelf Life 365 days

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Water, Vegetable Shortening (partially hydrogenated soybean oil and hydrogenated cottonseed oil), Butter (pasteurized cream, natural flavorings), Malt Syrup, Salt.

Filling: Black Beans (dry), Peppers, Onion, Cheddar cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Monterey Jack Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Contains 2% or less of the following: Eggs, Cilantro, Garlic, Canola oil, Salt, Spices



Allergens

Contains: Milk, Wheat, Eggs, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Deep Fry (preferred method)

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown and internal temperature reaches 155°F. If dough is cooked before filling is hot, place on paper-lined sheet pan and continue to bake until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

Convection Oven

From frozen, place on paper-lined sheet pan, apply egg wash and bake in a preheated 375-400°F convection oven for 10-12 minutes or until dough is cooked and internal temperature reaches 155°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

Nutrition Facts

Serving Size 1 ea	
Servings Per Container 100	
Amount Per Serving	
Calories 90	Calories From Fat 35
% Daily Value	
Total Fat 4.5g	7%
Saturated Fat 2g	9%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1.5g	
Cholesterol 20 mg	6%
Sodium 140mg	6%
Total Carbohydrate 10g	3%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	
Vitamin A 4%	Vitamin C 8%
Calcium 4%	Iron 4%
*Percent Daily Values are based on a 2000 calorie diet.	